



P I E R 8 8

ALMAZA BAY

# DIGITAL MENU

AESTHETIC FUSION OF MEDITERRANEAN  
& ITALIAN CUISINE CREATED BY GIOVANNI BOLANDRINI  
& HIS INTERNATIONAL CULINARY TEAM.

## ALMAZA BREAKFAST

### ENGLISH BREAKFAST

Sunny-side eggs, roasted tomatoes, mushrooms  
with crispy bacon & sausages  
170

### PIER88 BREAKFAST TRAY

Eggs, baked goods & pastries served with marmalade,  
fresh fruit with granola, fresh juice and coffee  
290

### KHOFU'S BREAKFAST

Fava beans, falafel, oriental sausages, baked eggplant  
& cottage cheese served with pizza bread  
190

### EGGS FLORENTINE

Poached eggs served on English muffins, spinach  
and hollandaise sauce with your choice of  
bacon, salmon & turkey  
150

### SCRAMBLED EGGS

Eggs, crispy bacon, chives served with roasted potatoes  
and our signature herb sauce  
150

### OMELETTE

Eggs, chopped salad, roasted potatoes with your choice of  
bacon, salmon or turkey & cheese  
120

## HEALTHY BREAKFAST

### FRESH FRUIT, YOGURT & GRANOLA

Greek Yogurt with chopped fresh fruit & granola  
160

### ENGLISH PORRIDGE WITH BERRIES

Oatmeal served with fresh berries and homemade marmalade  
120

### VANILLA DATES OATS

Overnight oats with figs & dates  
120

### BERRIES SMOOTHIE BOWL

Blended fresh berries topped with fresh fruit  
160

### BANANA SMOOTHIE BOWL

Blended banana topped with fresh fruit  
140

### AVOCADO TOAST

Sourdough bread with sliced avocado, tomatoes,  
crumbled feta cheese & olive oil  
140

## BRIOCHE BUNS

### BACON, EGG & CHEESE

Smoked bacon, scrambled egg, fresh rocket,  
Cheddar cheese with chipotle ketchup  
120

### TURKEY, EGG & CHEESE

Smoked turkey, scrambled egg, fresh rocket,  
Cheddar cheese with honey mustard aioli  
120

### SMOKED SALMON, EGG & CHEESE

Smoked salmon, scrambled egg, fresh rocket, chives,  
cream cheese with Sriracha mayonnaise  
130

All prices are in Egyptian pounds subject to 12% service charge and all applicable taxes





## ANTIPASTI

### LA BURRATA

Imported Italian Burrata cheese with a selection of tomatoes

325

### TRUFFLE BURRATA WITH BRESAOLA

Imported Italian Burrata cheese & prime Italian Bresaola with Truffle

530

### BRESAOLA RUCOLA E PARMIGIANO

Prime Italian Bresaola with rucola salad,

Parmesan cheese & citronette

350

### TARTAR DI TONNO

Seasoned tuna served with orange, red caviar & spring onion

300

### TARTAR DI MANZO

Beef tartar with capers, mustard, shallots & ketchup

270

### BRUSCHETTA AL POMODORO E BASILICO

Freshly baked & toasted bread

with fresh tomatoes, basil & oregano

140

### BRUSCHETTA "SPECIAL"

Beef tartare, Italian Taleggio cheese & truffle

350

### CARPACCIO DI SALMONE

Salmon carpaccio, citro-nette & mango chutney

280

### CARPACCIO DI MANZO

Beef carpaccio, rocket, Parmesan, vinaigrette & mustard sauce

270

### CARPACCIO DI POLPO

Octopus carpaccio with olive oil, sea salt & lemon juice

230

### VITELLO TONNATO

Roasted veal with tuna sauce, mayonnaise & capers

320

### FRITTO DI CALAMARI

Fresh deep fried baby calamari

240

### SHRIMP TEMPURA

Fresh deep-fried shrimps

340

### SPICY POTATOES

Potatoes tossed in our signature blend of spices

120

## PLATTERS

Serves 2-3 PAX

### ITALIAN CHEESE

A selection of Italian mixed cheeses with fresh fruit,  
nuts & Balsamic honey  
480

### ITALIAN COLD CUTS

A selection of Italian cold cuts  
750

## LE INSALATE

### INSALATA DI GAMBERI E AVOCADO

Black tiger prawns, avocado guacamole,  
green leaves & raspberry dressing  
390

### SHRIMP CATALANA

Shrimps, tomatoes, onion, basil & celery  
340

### INSALATA DI FILETTO DI TONNO AL SESAMO

Sesame crusted tuna fillet, cherry tomatoes, olive, capers,  
basil, crispy bread, oregano, citronette & onion  
300

### INSALATA DI SALMONE AFFUMICATO

Smoked salmon, mixed leaves, green apple, beet,  
orange fillet, mango chutney & basil  
240

### CAPRESE SALAD

Fresh buffalo mozzarella with tomato & basil  
265

### GREEK SALAD

With imported Greek feta cheese  
230

### SPICY CHICKEN CEASER SALAD

Marinated chicken breast, romaine lettuce, Parmesan  
and anchovies with our signature ceaser dressing  
255

### INSALATA DI POMODORI "CALABRESE"

Tomatoes, olive oil, oregano, red onions & basil  
140







## LE PASTE

### LINGUINE "GIOVANNI"

Pier88 Signature pasta  
270

### RIGATONI CONTADINA

Rigatoni, tomatoes, smoked Ricotta cheese,  
Parmesan & spicy salami  
290

### TAGLIATELLE AL TARTUFO Homemade

Tagliatelle, truffle butter, shaved truffle & Parmesan  
480

### PAPPARDELLE AI FUNGHI PORCINI Homemade

Homemade pappardelle  
with Porcini mushrooms & Parmesan  
355

### PENNE AL SALMONE

Penne with smoked salmon, cream & wine  
280

### SPAGHETTI GAMBERI, CARCIOFI E ZAFFERANO

Spaghetti with prawns, artichoke, Italian saffron & wine  
384

### SPAGHETTI LOBSTER

Spaghetti with imported Lobster, basil, tomato & bisque sauce  
588

### LINGUINE ALLO SCOGLIO

A must of Southern Italian cuisine  
with mixed seafood, cherry tomatoes, olive oil & wine  
384

### SEAFOOD RAVIOLI Homemade

Homemade ravioli with seafood, tomatoes, basil & bisque sauce  
310

### WHOLE LOBSTER PASTA

Linguine served with a full imported Lobster,  
basil, tomato & bisque sauce

Serves 2 <sup>PAX</sup>  
1740

### RISOTTO LOBSTER E ASPARAGI

Risotto with imported lobster & Green asparagus  
750

### RISOTTO ALLA MILANESE

Risotto, imported saffron, butter & Parmesan cheese  
300

### RISOTTO CON PORCINI E PECORINO

Risotto with porcini mushrooms & Pecorino cheese  
354

## SECONDI PIATTI

### CHICKEN PAILLARD

Chicken breast, mixed vegetables, lemon & parsley  
300

### POLPO ALLA LUCIANA

Grilled octopus with tomatoes, garlic, caper & olives  
340

### WHOLE SEABASS

Jumbo seabass in sea salt crust or grilled  
Serves 2-3 PAX - 45-50 mins to cook  
960

### FILETTO DI SALMONE ALLA GRIGLIA

Norwegian salmon fillet, with baby vegetables Amalfi lemon sauce  
340

### TONNO IN CROSTA DI SESAMO SCOTTATO

Sesame crusted tuna fillet served with rucola & cherry tomatoes  
325

### GAMBERONI ALLA GRIGLIA

Grilled shrimps with a choice of seasonal salad or vegetables  
440

### SHRIMP CURRY

Black tiger prawns with curry sauce & a side of basmati rice  
350

### CHICKEN CURRY

Chicken, curry, lemon & rice  
260

## LE PIZZE

### MARGHERITA

Tomato sauce, mozzarella cheese, olive oil & fresh basil  
190

### BRESAOLA

Mozzarella cheese, rucola, Parmesan cheese, olive oil & fresh basil  
230

### NAPOLI

Tomato sauce, mozzarella cheese, anchovies, oregano, olive oil & fresh basil  
195

### VEGETARIAN

Mozzarella cheese, zucchini, eggplant,  
mixed bell-peppers, olive oil & fresh basil  
195

### BUFALA

Buffalo mozzarella cheese, cherry tomatoes & fresh basil  
230

### FRUTTI DI MARE

Tomato sauce, shrimp, calamari, clams, garlic, olive oil & fresh basil  
250

### QUATTRO FORMAGGI

A mix of mozzarella, buffalo, gorgonzola  
& smoked cheese with olive oil & fresh basil  
190

### DIAVOLA

Tomato sauce, mozzarella cheese, salami, chilli with olive oil & fresh basil  
230

### PORCINI & TRUFFLE

Mozzarella cheese, porcini mushrooms, truffle & fresh basil  
260

### CHEF'S CHOICE

260



## LE CARNI

### FILETTO DI MANZO

Beef Tenderloin served with  
your choice of a side dish and sauce  
450

### TAGLIATA DI MANZO

Sliced beef fillet served with rucola,  
sliced Parmesan cheese  
510

### CHATEAUBRIAND

600gr beef tenderloin served with  
your choice of a side dish and sauce  
Serves 3 <sup>PAX</sup>  
1050

### LA NOSTRA MILANESE <sup>\*Prime\*</sup>

Imported veal Milanese with salad,  
homemade fries & Buffalo mozzarella  
Serves 2 <sup>PAX</sup>  
820

### FILETTO DI MANZO <sup>\*Prime\*</sup>

Beef fillet served with  
your choice of a side dish and sauce  
950

### FILETTO DI VITELLO <sup>\*Prime\*</sup>

Veal tenderloin served with  
your choice of a side dish and sauce  
630

### BISTECCA DI MANZO <sup>\*Prime\*</sup>

500gr rib-eye steak served with  
your choice of a side dish and sauce  
1200

### RIB-EYE <sup>\*Prime\*</sup>

1KG – served with seasonal vegetables  
& our signature spicy potatoes  
Serves 2-3 <sup>PAX</sup>  
2640

### T-BONE <sup>\*Prime\*</sup>

1KG – served with seasonal vegetables  
& our signature spicy potatoes  
Serves 2-3 <sup>PAX</sup>  
2640

<sup>\*Prime\*</sup>: 1st Choice Australian or American

#### SAUCE OF YOUR CHOICE

Cafe De Paris, Pepper, Dijon Mustard, Balsamic, Truffle or Mushroom

#### SIDE OF YOUR CHOICE

Seasonal vegetables, mixed greens, jasmine rice or potato wedges



## ALMAZA DOLCI

### SIGNATURE TIRAMISU

Lady finger biscuits, drenched in espresso syrup  
and velvety mascarpone mouse

145

### HONEY CAKE

Layered honey biscuit with sour cream mousse

110

### MILLE-FEUILLE

Homemade puff pastry, rich diplomat cream,  
drizzled with soft caramel and topped with Vanilla Chantilly cream

140

### CHOCOLATE ÈCLAIR

Golden pate a choux, topped with a chocolate sheet,  
filled with 70% Valrhona chocolate cream

100

### CHEESECAKE

Lotus biscuit crust topped with a layer of baked cream cheese

140

### POPSICLE EXOTIQUE

Coconut sorbet with passion fruit- mango jelly  
covered with a white chocolate shell

60

### CHEF DESSERT

Signature dessert of the day

150







## BEER

HEINEKEN	110
STELLA	110
SAKARA	120
DESPERADOS	130

## RED WINE

BOTTLE - GLASS

CHÂTEAU DE GRANVILLE ( Merlot & Cabernet Sauvignon )	960
GRAND MARQUIS ( Carignan & Cabernet Sauvignon )	520 - 160
CAPE BAY ( Merlot Syrah )	780 - 210
JARDIN DU NIL ( Cabernet Sauvignon, Petit Verdot & Syrah )	660 - 180
OMAR KHAYYAM ( Bobal )	450
BEAUSOLEIL ( Monocepage Cabernet Sauvignon )	540 - 180
AYAM GIANACLIS ( Syrah Carignan )	660
XO ( Cabernet Sauvignon & Merlot )	480 - 160
CASTILLO ( Nero d'Avola )	900

## WHITE WINE

BOTTLE - GLASS

CHÂTEAU DE GRANVILLE ( Semillon )	960
GRAND MARQUIS ( Sultanine Blanche - Chardonnay )	520 - 160
CAPE BAY ( Chardonnay )	780 - 210
JARDIN DU NIL ( Montpellier & France )	660 - 180
OMAR KHAYYAM ( Sultanine Blanche )	450
BEAUSOLEIL ( Bannati )	540 - 180
AYAM GIANACLIS ( Viognier )	660
XO ( Chardonnay & Vermentino )	480 - 160
CASTILLO ( Grillo )	900

## ROSÉ WINE

BOTTLE - GLASS

BEAUSOLEIL ( Monocepage Merlot )	540 - 180
XO ( Grenache & Montepulciano )	480 - 160
OMAR KHAYYAM ( Sultanine Blanche, Bobal )	450 - 150

## SWEET WINE

BOTTLE - GLASS

BEAUSOLEIL ( Monocepage Cabernet Sauvignon )	540 - 180
GRAND MARQUIS ( Sultanine Blanche - Chardonnay )	520 - 160

## IMPORTED WINE

WHITE WINE	3240
RED WINE	3240

## SPARKLING WINE

LEBARON SIGNATURE (Blanc De Noirs)	1000
LEBARON (Methode Traditionnelle)	880
VALMONT (Viognier, Marsanne & Roussanne with Merlot & Syrah)	840
LAVITA (Carignian & Flames)	760

## CHAMPAGNE

MOËT & CHANDON	9000
DOM PERIGNON	16800
LANSON	9000

## COGNAC

COURVOISIER VS	540
COURVOISIER VSOP	650

## WHISKEY

J.W BLACK LABEL	420
CHIVAS REGAL	420
GIENFIDDCH	420
J.W RED LABEL	320
J&B RARE	320
BALLANTINE'S	320
JACK DANIEL'S	320
JIM BEAM	320
JAMESON IRISH	320

## VODKA

GREY GOOSE	420
BELVEDERE	420
STOLICHNAYA	280
ABSOLUTE BLUE	280
SMIRNOFF	280

## GIN

BOMBAY	420
HENDRICK'S	420
GORDON'S	280
BEEFEATER	280





## TEQUILA

PATRON COFFEE	380
PATRON SILVER	380
ANEJO 1800	380
SAUZA (GOLD / SILVER)	280
JOSE CUERVO (GOLD / SILVER)	280

## RUM

BACARDI (LIGHT / GOLD)	280
CAPTAIN MORGAN	280

## DIGESTIVI

BAILEY'S	270
KAHLUA	270
MALIBU	270
CREAM DE MENTHE	270
SAMBUCA	270
COINTREAU	270
AMARETTO	270
JAGERMEISTER	270
LIMONCELLO	270

## APERITIFS

MARTINI DRY	270
MARTINI ROSSO	270
MARTINI BIANCO	270
CAMPARI BITTER	270
RICARD	270
ARAK	270
APEROL	270
OUZO	270

## INTERNATIONAL COCKTAILS

CLASSIC DAIQUIRI	320
CLASSIC MARTINI	320
ESPRESSO MARTINI	320
CLASSIC MARGARITA	320
MOSCOW MULE	320
NEGRONI	320
PINA COLADA	320
MANHATTAN	320
CAIPIROSHKA	320
ROSSINI ROYAL	320
APIROL COCKTAIL	320
KIR ROYAL	320

## SIGNATURE COCKTAILS

FASHION GIN TONIC	340
PIER SANGRIA	710
CUCUMBER BASIL	340
PASSION COCKTAIL	340
SECRET BERRY	340
CHERRY BOMB	340

## CLASSIC COCKTAILS

COSMOPOLITAN	320
AMARETTO SOUR	320
WHISKEY SOUR	320
OLD FASHIONED	320
BLOODY MARY	320
CLASSIC MOJITO	320

## SHOOTERS

SPICY NIPPLES	220
DODO SHOT	220
BRAIN DAMAGE	220
FLAT LINER	220
B52	220
KAMIKAZE	220

## SIGNATURE MOCKTAILS

VIRGIN MARY	120
VIRGIN MOJITO	120
VIRGIN COLADA	120
STRAWBERRY CUCUMBER	120
ENERGY 88	120
APPLE CARROT & GINGER	120
WILD SPICED BERRIES	120
GREEN PEACH KALE	120

## HEALTHIES

ULTIMATE GREEN	120
APPLE BLACK BERRY	120
TROPICAL PARADISE	120
BEETROOT APPLE	120

## SMOOTHIES

BANANA OATS	120
BERRY BANANA	120
SECRET MANGO	120
PEACH MELBA	120
AVOCADO STRAWBERRY	120







## FRESH JUICES

ORANGE FRESH	90
MANGO	90
STRAWBERRY	90
APPLE	90
LIME MINT	90
PINEAPPLE	90
SEASONAL FRUITS	90

## SOFT DRINKS & WATERS

PEPSI	45
PEPSI DIET	45
7UP	45
7UP DIET	45
SODA WATER	45
TONIC WATER	45
RED BULL (ORIGINAL - SUGAR FREE - WHITE EDITION)	90
AQUAFINA <small>SMALL</small>	40
SPARKLING WATER <small>IMPORTED</small>	65
STILL WATER <small>(SMALL - LARGE) IMPORTED</small>	70 - 100

## MILKSHAKES

MOCHA	120
OREO	120
CHOCOLATE	120
KITKAT	120
VANILLA	120

## HOT BEVERAGES

ESPRESSO	50
ESPRESSO COLD	60
MACCHIATO	60
DOUBLE ESPRESSO	90
CAFÉ LATTE	80
CAPPUCCINO	80
AMERICANO	80
ICED COFFEE	80
TEA	50